



Occupational Aide Readiness (OAR) Project

FVTC Occupational Aide Technical Diploma Series

*** PROPOSED – Kitchen Steward**

Target Audience:	<ol style="list-style-type: none"> 1. High school students transitioning to technical college. 2. Students who would not otherwise consider college. 3. Current FVTC students who would benefit from additional support. 																																																
Description:	The Kitchen Steward will perform a variety of food preparation duties, such as preparing cold foods, beverages, and trays and assembling food service materials. In addition, the Kitchen Steward will maintain basic kitchen inventory and perform regular cleaning and maintenance of food service equipment.																																																
Course Requirements:	<table style="width: 100%; border-collapse: collapse;"> <tbody> <tr> <td style="text-align: left;">10-890-100</td> <td>College Success 1</td> <td style="text-align: right;">1 credits</td> </tr> <tr> <td style="text-align: left;">31-809-300</td> <td>Human Relations</td> <td style="text-align: right;">2</td> </tr> <tr> <td style="text-align: left;">31-809-304</td> <td>Workplace Diversity</td> <td style="text-align: right;">2</td> </tr> <tr> <td style="text-align: left;">31-801-320</td> <td>Essential Workplace Communication</td> <td style="text-align: right;">3</td> </tr> <tr> <td style="text-align: left;">31-804-310</td> <td>Financial Math</td> <td style="text-align: right;">3</td> </tr> <tr> <td style="text-align: left;">31-890-309</td> <td>Personal Leadership</td> <td style="text-align: right;">2</td> </tr> <tr> <td style="text-align: left;">31-890-308</td> <td>Workplace Organization</td> <td style="text-align: right;">2</td> </tr> <tr> <td style="text-align: left;">10-890-103</td> <td>Employability Strategies</td> <td style="text-align: right;">1</td> </tr> <tr> <td style="text-align: left;">10-109-152</td> <td>Introduction to Hospitality</td> <td style="text-align: right;">3</td> </tr> <tr> <td style="text-align: left;">10-316-118</td> <td>Sanitation for Food Service</td> <td style="text-align: right;">1</td> </tr> <tr> <td style="text-align: left;">10-316-XXX</td> <td>Kitchen Stewarding Basics 1</td> <td style="text-align: right;">4</td> </tr> <tr> <td style="text-align: left;">10-316-XXX</td> <td>Kitchen Stewarding Basics 2</td> <td style="text-align: right;">4</td> </tr> <tr> <td style="text-align: left;">10-316-XXX</td> <td>Front of the House Basics</td> <td style="text-align: right;">2</td> </tr> <tr> <td style="text-align: left;">10-316-XXX</td> <td>Field Experience 1</td> <td style="text-align: right;">1</td> </tr> <tr> <td style="text-align: left;">10-316-XXX</td> <td>Field Experience 2</td> <td style="text-align: right;"><u>1</u></td> </tr> <tr> <td colspan="2" style="text-align: right;">Total: 32 Credits</td> <td></td> </tr> </tbody> </table> <p style="text-align: center;">Dual credit or advanced standing may be available pending a H.S. articulation agreement.</p>	10-890-100	College Success 1	1 credits	31-809-300	Human Relations	2	31-809-304	Workplace Diversity	2	31-801-320	Essential Workplace Communication	3	31-804-310	Financial Math	3	31-890-309	Personal Leadership	2	31-890-308	Workplace Organization	2	10-890-103	Employability Strategies	1	10-109-152	Introduction to Hospitality	3	10-316-118	Sanitation for Food Service	1	10-316-XXX	Kitchen Stewarding Basics 1	4	10-316-XXX	Kitchen Stewarding Basics 2	4	10-316-XXX	Front of the House Basics	2	10-316-XXX	Field Experience 1	1	10-316-XXX	Field Experience 2	<u>1</u>	Total: 32 Credits		
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Graduates will be able to:	<ul style="list-style-type: none"> • Demonstrate responsible workplace behaviors. • Demonstrate professional workplace communication, teamwork, and self-advocacy. • Apply basic mathematical reasoning in workplace settings. • Articulate the primary safety and hygiene expectations for food service facilities. • Perform regular cleaning and maintenance procedures for common food service equipment and facilities. • Prepare cold foods, beverages, and event platters. • Receive and store deliveries of foods and supplies. • Demonstrate proper kitchen sanitation procedures. 																																																
Career Pathway:	Occupational courses may apply toward the Kitchen Steward → Food Service Production technical diploma → Culinary Arts AAS degree.																																																